

State of Alaska FY2003 Governor's Operating Budget

Department of Environmental Conservation Food Safety & Sanitation Component Budget Summary

Component: Food Safety & Sanitation

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Component Mission

Promote safe food processing, service and sales, and safe and sanitary public facilities.

Component Services Provided

- Permit and inspect commercial food processors, service and sales operations.
- Establish public health sanitation standards for food and public facilities such as body art studios, day care centers, adult residential facilities, pools and spas, schools, and overnight accommodations.
- Provide education and outreach to the general public to help them understand their role in safe food preparation, and safe and sanitary facilities.

Component Goals and Strategies

1) REDUCE THE INCIDENCE OF CONFIRMED FOODBORNE ILLNESS OUTBREAKS ASSOCIATED WITH COMMERCIAL FOOD SUPPLY.

- Conduct annual inspections of higher risk food service operations that focus on risk factors that contribute to foodborne illness.
- Work with operators on how they can decrease the occurrence of critical violations.
- Immediately respond to critical violations with appropriate action.
- Look for adulterated products during inspections to prevent their distribution.
- Provide education and outreach to industry and consumers on food safety hazards.
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2) SUPPORT THE MARKETABILITY OF ALASKA'S MANUFACTURED FOOD, ESPECIALLY SEAFOOD, THROUGH THE IMPLEMENTATION OF A CREDIBLE INSPECTION AND MONITORING PROGRAM FOR PROCESSORS, SHELLFISH GROWERS AND THROUGH THE USE OF HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PLANS. A consistent inspection program that focuses on the control of food safety hazards is essential to both food safety and a healthy industry. HACCP consists of identifying food safety hazards that are reasonably likely to occur in a food process, creating the controls to prevent the hazard, then monitoring those controls. Monitoring of ready-to-eat products for foodborne pathogens provides feedback regarding the adequacy of the controls, and also ensures that unsafe products are removed from the marketplace.

- Provide technical assistance and training to operators to help them fully understand HACCP and basic food science.
- Work closely with FDA to resolve seafood issues raised by industry and inspection staff.
- Sample ready-to-eat seafood products for selected pathogenic organisms.
- Work with the U.S. Department of Commerce to provide export product inspections required for products to enter some countries on an after hours or voluntary overtime basis.

3) CONTINUE OUTREACH EFFORTS TO INDUSTRY AND CONSUMERS ON FOOD SAFETY HAZARDS AND HOW THEY CAN BE CONTROLLED OR OTHERWISE MANAGED.

- Provide accurate, timely and current food safety information to operators and consumers.
- Provide food safety training to food workers on a scheduled basis where other training is not offered.
- Keep Food Safety Internet site updated with educational and technical information for operators and consumer information including recalls, alerts and advisories.
- Work with Food Advisory Committee on contemporary food issues.
- Work with the National Food Processors Association and the Alaska Seafood Processors Advisory Council on seafood issues.

Key Component Issues for FY2002 – 2003

This program is in the midst of rebuilding, which will continue throughout FY2002 and into FY2003. As a result of the

increment approved in FY2002, offices in Dutch Harbor and Nome are being re-established and two Environmental Health Technician positions in Fairbanks and Anchorage have been added. These additions will result in an increase in inspections of higher risk food establishments and public facilities, and of fresh/frozen seafood operations. Risk focused inspections will be implemented at all types of retail food establishments. Much like HACCP, these inspections focus on factors that contribute to foodborne illness, and involve reviewing processes and procedures to identify where these factors are likely to occur. The completion of the program's interactive database, with an electronic inspection component, will enhance field accessibility to establishment information and downloading inspection results into the database.

In addition, ensuring the public of the safety of Alaska's wild fish resources continues to be an issue. We must be able to provide assurance that Alaska's seafood has not been altered by pollution, respond to national consumption advisories, and continue to use the purity of Alaska seafood, particularly salmon and shellfish, as a major marketing advantage.

Major Component Accomplishments in 2001

Adopted regulatory requirements for tattoo, body piercing, and permanent cosmetic coloring (body art) shops in response to statutory requirements included in SB 34.

Enhanced cross training and utilization of staff to optimize coverage of higher risk food establishments and public facilities, particularly seafood processors.

Implemented risk focused inspections for higher risk food service establishments and received a small grant from FDA to develop an interactive training CD for inspectors that will be distributed nationally.

Worked with the geoduck industry to approve an in-shell partially processed product that does not require lot sampling for PSP, providing them with another way to market their product.

Developed the Wild Seafood Monitoring Project, outlining the contaminants, species, and locations that need monitoring; obtained one year funding to begin the sample collection, transportation, and analyses.

Statutory and Regulatory Authority

AS 03.05, AS 17.05, AS 17.07, AS 17.20, AS 18.35, AS 44.46.020-025, 18 AAC 15, 18 AAC 23, 18 AAC 30, 18 AC 31, 18 AAC 32, 18 AAC 34, 18 AAC 36

Food Safety & Sanitation

Component Financial Summary

All dollars in thousands

	FY2001 Actuals	FY2002 Authorized	FY2003 Governor
Non-Formula Program:			
Component Expenditures:			
71000 Personal Services	2,248.4	2,773.1	2,977.3
72000 Travel	234.1	311.9	316.9
73000 Contractual	402.2	342.8	506.1
74000 Supplies	43.0	77.0	91.7
75000 Equipment	34.4	27.3	27.3
76000 Land/Buildings	0.0	0.0	0.0
77000 Grants, Claims	0.0	0.0	0.0
78000 Miscellaneous	0.0	0.0	0.0
Expenditure Totals	2,962.1	3,532.1	3,919.3
Funding Sources:			
1002 Federal Receipts	185.6	505.0	513.9
1003 General Fund Match	136.1	0.0	0.0
1004 General Fund Receipts	804.7	1,299.9	1,601.6
1005 General Fund/Program Receipts	1,531.1	1,549.6	1,576.1
1007 Inter-Agency Receipts	87.6	2.6	52.7
1036 Commercial Fishing Loan Fund	175.0	175.0	175.0
1053 Investment Loss Trust Fund	40.9	0.0	0.0
1108 Statutory Designated Program Receipts	1.1	0.0	0.0
Funding Totals	2,962.1	3,532.1	3,919.3

Estimated Revenue Collections

Description	Master Revenue Account	FY2001 Actuals	FY2002 Authorized	FY2002 Cash Estimate	FY2003 Governor	FY2004 Forecast
<u>Unrestricted Revenues</u>						
None.		0.0	0.0	0.0	0.0	0.0
Unrestricted Total		0.0	0.0	0.0	0.0	0.0
<u>Restricted Revenues</u>						
Federal Receipts	51010	185.6	505.0	505.0	513.9	513.9
Interagency Receipts	51015	87.6	2.6	2.6	52.7	52.7
General Fund Program Receipts	51060	1,531.1	1,549.6	1,549.6	1,576.1	1,576.1
Statutory Designated Program Receipts	51063	1.1	0.0	0.0	0.0	0.0
Restricted Total		1,805.4	2,057.2	2,057.2	2,142.7	2,142.7
Total Estimated Revenues		1,805.4	2,057.2	2,057.2	2,142.7	2,142.7

Food Safety & Sanitation**Proposed Changes in Levels of Service for FY2003**

In order to continue testing Alaska's wild seafood resources for contaminants of public health and public relations concerns, we are requesting an increment in the Food Safety and Sanitation component of 324.0. The department will work with DHSS, ASMI, and ADFG to test a variety of fish species from all areas of the state, building a publicly accessible database that will, in the short term, provide answers regarding the presence of certain persistent bioaccumulative toxins (PBTs) such as heavy metals, dioxins, PCBs, and pesticides. In the long term, we will have trend data that will be used to determine if there are any contaminant levels that are increasing, allowing the state to take appropriate steps to prevent our wild seafood from being negatively impacted. Two full time and one part time positions are included in this request.

Summary of Component Budget Changes**From FY2002 Authorized to FY2003 Governor***All dollars in thousands*

	<u>General Funds</u>	<u>Federal Funds</u>	<u>Other Funds</u>	<u>Total Funds</u>
FY2002 Authorized	2,849.5	505.0	177.6	3,532.1
Adjustments which will continue current level of service:				
-Year 3 Labor Costs - Net Change from FY2002	54.2	8.9	0.1	63.2
Proposed budget increases:				
-Wild Food Safety - Wild Seafood Monitoring Project	274.0	0.0	50.0	324.0
FY2003 Governor	3,177.7	513.9	227.7	3,919.3

Food Safety & Sanitation**Personal Services Information**

Authorized Positions		Personal Services Costs		
	FY2002	FY2003		
	Authorized	Governor		
Full-time	40	42	Annual Salaries	2,226,263
Part-time	2	3	COLA	51,230
Nonpermanent	0	0	Premium Pay	32,886
			Annual Benefits	760,590
			Less 3.05% Vacancy Factor	(93,669)
			Lump Sum Premium Pay	0
Totals	42	45	Total Personal Services	2,977,300

Position Classification Summary

Job Class Title	Anchorage	Fairbanks	Juneau	Others	Total
Administrative Assistant	1	0	0	0	1
Administrative Clerk II	2	0	0	0	2
Chemist II	0	0	0	1	1
Environ Conserv Mgr II	1	0	0	0	1
Environ Conserv Mgr III	1	0	0	0	1
Environmental Health Officer	8	4	3	14	29
Environmental Health Tech.	2	3	0	0	5
Laboratory Tech II	0	0	0	1	1
Prog Coordinator	1	0	0	0	1
Regulations Spec II	1	0	0	0	1
Research Analyst II	1	0	0	0	1
State Veterinarian	0	0	0	1	1
Totals	18	7	3	17	45